

Br. Sugar Frosting

1 c. Br. sugar	1 lb white Karo
$\frac{1}{4}$ tsp Cr. tartar	1 egg white
dash salt	$\frac{1}{4}$ tsp vanilla
$\frac{1}{3}$ c water	

Bring sugar, cr. tartar, salt, water, Karo to boil. Cook till sugar dissolves. Add to unbeaten egg white, constantly beating until frosting of spreading consistency. add vanilla. Frosts top + sides 9" two layer cake

Mrs. Francis W. Hukill

Saturday January twenty sixth
3-5 P.M.